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UNITED STATES DEPARTMENT OF AGRICULTURE

WAR FOOD ADMINISTRATION

METHODS EMPLOYED

IN THE LABORATORY ANALYSIS

OF DRIED, LIQUID, AND FROZEN WHOLE EGGS,  
DRIED, LIQUID, AND FROZEN EGG WHITES AND YOLKS

BY THE

DAIRY AND POULTRY BRANCH

OF

OFFICE OF MARKETING SERVICES

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Laboratory Located At

Room 1612 - Hallers Building  
5 S. Wabash Avenue, Chicago, Ill.

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WAR FOOD ADMINISTRATION  
DAIRY AND POULTRY BRANCHPROCEDURE FOR MAKING PALATABILITY TESTS

Reconstitute 30 grams of dried whole egg powder as completely as possible with 90 grams of distilled water in a 250 to 400 ml. pyrex beaker by adding a third of the water, mixing until smooth and then adding the remainder of the water slowly while stirring. Place the beaker in gently boiling water and stir the reconstituted egg while coagulation takes place. When coagulated to the consistency of scrambled eggs, the sample is ready for the palatability test.

PALATABILITY SCORES FOR DRIED WHOLE EGGS

Score	Description of Quality
8 -	No detectable off flavor, comparable to high quality fresh shell egg
7½ -	Very slight off flavor
7 -	Slight but not unpleasant off flavor
6½ -	Definite but not unpleasant off flavor
6 -	Pronounced off flavor (slightly unpleasant)
5 -	Unpleasant off flavor
4 -	Definite unpleasant off flavor
3 -	Pronounced unpleasant off flavor
2 -	Repulsive flavor
1 -	Definite repulsive flavor
0 -	Pronounced repulsive flavor

Good quality reconstituted egg powder, fresh shell eggs, storage shell eggs when available are served periodically as a reference standard.

A dried egg sample that is rancid, sour, fermented, musty, putrid, fishy, moldy or other equally objectionable off-odor and flavor is considered below grade by the laboratory.

